

# EL PICOTEO

*"A group of friends, great fruit-forward refreshing wines, happiness, fun and moments to enjoy and to share - the art of EL PICOTEO"*

**GRAPE VARIETY:** 60% Sauvignon Blanc, 40% Verdejo  
**D.O.:** ALMANSA

**VINEYARD:** 110 hectares, single estate 700-800 metres altitude organic farming methods, nutrient-poor and limestone-rich soil, scarce rainfall

**AGEING:** 2-3 months on fine lees with regular bâtonnage

**VINIFICATION:**

Sauvignon Blanc and Verdejo grapes sourced from our coolest high-altitude vines are carefully selected and harvested at night during the last two weeks of August and then fermented at low temperature for over 30 days.

**TASTING NOTES:**

A fresh and crisp medium-bodied white wine with intense citrus, lime and tropical notes and a persistent finish.

**FOOD PAIRING:**

It is a food friendly wine to enjoy with dishes such as grilled salmon, seared scallops, chicken, rice dishes, a fresh summer salad or simply on its own.

Best served at 6-8 °C



**PIQUERAS**  
BODEGAS Y VIÑEDOS